

## HOW GERMANY PLANNED WAR

New One to Be Started After Winning the Present One

IS REVEALED IN  
MEMORANDUM

Bold Policy in Absorption of  
Belgium for Attack on  
France and England

Copenhagen, via London, May 23 (Correspondence of the Associated Press).—The memorandum of the late Gov. Gen. Bissinger of Belgium, in which he advocated the annexation of the little kingdom as the sole possible policy for Germany, is published in full in Greater Germany, a review issued by Deputy Beckmeier of the Prussian Diet, a national Liberal and annexationist. The unashamed nakedness with which the memorandum calls for the dethronement of the Belgian royal house, the exploitation of the Belgian resources, and preparation for a new war to follow the present struggle, shows that the document was never intended for public view.

Von Bissinger recognizes that Germany can have little hope of making friends of Belgians after this war, warns against "illusions of possible reconciliation," and calmly counts up the value of booty from Belgium and the advantages of pocketing the country from a military, naval and economic standpoint. He points out that the offensive prosecution of the present war was possible only through the invasion of Belgium and speaks regretfully of the fact that the German right wing had to squeeze laboriously past the Dutch province of Limburg.

The memorandum says that the strategic aim of the war is to gain room for the concentration and advance of German armies in a new war against England and France, and that without the possession of Belgium, it is doubtful if the new war could be prosecuted on an offensive basis. Discussing the subject of the policy of the iron hand, Von Bissinger laments the mistakes of a vacillating policy of conciliation, as attempted in Alsace-Lorraine and German Poland, and says they must never be repeated in Belgium. He warns against the idea that the establishment of Flemish state would be adequate to secure German interests, these absolutely requiring the absorption of all present Belgium.

According to Von Bissinger, the absorption of Belgium must not be discussed at any peace conference. "Let only the right of conquest speak," are his words. In the Bissinger Belgium there would be

no room for King Albert and his dynasty and the memorandum quotes approvingly the advice of Machiavelli that, under such circumstances a king or regent should be put out of the way, if necessary by death.

Under the Von Bissinger scheme Belgium is not to be killed entirely but is to be subjected to such conditions as will permit Germany to use it as a lever for fixing prices on the world market in German interests. In the same way Belgium's coal supply is to give Germany an economic monopoly on the continent.

Von Bissinger foresees the necessity for a continuance of his style of dictatorship for many years and says that "reforms introduced must be based on military might."

### AMERICA'S HIGH DUTY.

By John Sharp Williams, United States Senator from Mississippi.

The United States has entered upon the great world conflict, which is to decide whether democracy shall have a safe place in the sun on the earth, or not. There is hardly any duty higher than that which ought to actuate each citizen to help furnish a part of the money which will be necessary for that purpose.

It is true that a man may be able to lend his money out at 6, or 7, or 8, and in some places even 10 per cent, but he might well forego for the space of two or three years the higher rate of interest while he invested in 3½ per cent bonds of the United States. His principal would be safe. The bonds are exempt from taxation, except the inheritance tax, and exchangeable for later bonds of a higher rate of interest if the United States later during this war issues such, and are specifically freed from any war tax that may be levied.

Our men cannot get to France or Belgium in any considerable numbers for a year. The government's money received from the subscriptions to bonds may get there by wire, the credit based upon it may, which is the same thing, and, after getting there takes the form of clothing and food, munitions, rifles and cannon, and may help our allies to win. Next to the immediate duty of chasing submarines and sinking them wherever they can be found, thereby reopening the avenues overseas for the world's commerce, there is nothing that can do so much good as lending the government your money. And even in that respect the man who subscribes to a bond, putting what ready money he can into it, has the satisfaction of knowing that his money has helped to build a destroyer, or buy an armed yacht, which in its turn has destroyed a submarine.

The American people are not a money loving people in the sense that a miser is. Their money getting takes more the form of a game, which is enjoyed because of its skill and the clash of wits, and their love of the possession of money is based more upon the uses to which the money can be put in elevating themselves and their children and their neighbors and the community in which they live than upon the money itself, or the reputation of having it.

We are the wealthiest people in the world; this wealth ought now to serve the country. It will be a shameful thing that those who are not fit for military service should allow those who are fit to go to the front and be maimed and mangled and perhaps killed, while they stay at home and refuse to do even so much as to loosen their purse strings.

(Editorial Note—Senator Williams of Mississippi was the first member of either house of Congress to subscribe for Liberty loan bonds, investing several thousand dollars in them.)

## VERMONT CORN CROP DAMAGED

Wet Weather Has Caused It to Rot in Southern Vermont

PART OF ACREAGE  
BEING REPLANTED

Delayed Crop May Come Too Late for Canning Industry

Brattleboro, June 13.—The exceptionally long-drawn-out rainy season has caused much damage to corn, not to mention the delay in getting the farm crops planted. The wet weather has caused much of the corn to rot in this locality, and some fields are being replanted.

Baxter Brothers of Brunswick, Me., who have a corn canning factory in Westminster and another in Brattleboro, in addition to the acreage furnished by the farmers. The corn came up so thin that about 50 acres is being plowed under, to be replanted, and there is a question as to whether the kernels will ripen at the time the crop is desired.

Baxter Brothers are well supplied with tin cans this year, having secured them before the shortage became acute.

## FEDERAL BANK LENDS \$284,388,000 ON FARMS

This Amount Advanced in New England, New York and New Jersey.

Springfield, Mass., June 12.—Figures made public by the Federal Farm Land bank of Springfield yesterday show farm mortgages in the district served by the bank—New England, New York, and New Jersey—totaling \$284,388,000. New York is shown to lead the district in number of mortgaged farms and to be fourth in the entire country, being exceeded by Missouri, Michigan and Wisconsin.

## GROTON

Augustus Brignoli went to the hospital at Hanover, N. H., Sunday for a surgical operation. He was accompanied by Dr. I. N. Eastman.

Florence Carbee is ill with a recurrence of tonsillitis from which she suffered a week ago.

Mrs. Minnie Southgate of St. Albans, Me., who has been visiting her brothers, W. J. Morris and Harry Brown of South Ryegate, was in this place Saturday calling on relatives.

Grover Smith of St. Johnsbury was an over-Sunday visitor in town.

Mrs. E. D. Ricker left Tuesday afternoon for Jersey City, N. J., called there by the death of Irving P. Towne.

Fred Donald, who was honorably discharged from the U. S. marines and who has been with his relatives here for some time, left Monday morning for Boston, where he will re-enlist.

Forty-two went from here Sunday to Fort Ethan Allen by train, and a good number by automobiles, to visit the soldier boys who went from this vicinity. They report the boys contented and in good condition.

Bartlett Ricker of Billerica, Mass., is visiting relatives in town.

Mrs. A. R. Taylor was at Montpelier Friday to attend a musical convention.

Mrs. James Adams and Mrs. E. F. Clark were in Montpelier and Barre on Saturday.

James Young of North Hartland was a guest of Miss Virginia Ricker over Sunday.

William Richardson returned Saturday from New York, where he has been attending a barber school. He will have employment in the shop of A. E. Taylor.

Mrs. D. N. McKay and Edwin Miller left yesterday for Montpelier to attend commencement exercises at the seminary, where Miss Ruth McKay is a member of the graduating class.

Miss Jennie Dennis returned Saturday from a visit with her sister, Mrs. Ralph Welch, at Lowell, Mass.

Mrs. Floran Church of West Topsham was a visitor in town the first of the week.

Horace Carson, printer for the Groton Times since a year ago last March, has finished work there, to take a position in the office of the Woodsville News at Woodsville, N. H. His place is supplied by S. R. Heath of Lyme, N. H.

Newton Darling, who fell from the porch last week, fracturing one rib and sustaining other injuries, is improving slowly. Mr. Darling is nearly blind, and his advanced age will doubtless retard his recovery.

C. H. Hendry received word yesterday of the death of Irving P. Towne, his brother-in-law, at his home in Jersey City, N. J., and left on the afternoon train for the above-mentioned place. Mr. Towne, who was a professor in a large school in his home city, had, with Mrs. Towne and daughter, Mildred, passed his vacations in this place for 12 or 14 summers and made many friends, who regret his sudden death.

## NORTH RANDOLPH

Warren Carpenter and Mrs. Fife were in Barre Saturday.

Mrs. Wells of Bakersfield has been visiting her parents, Mr. and Mrs. D. J. Camp.

Mr. and Mrs. Kelley of Canada are visiting their daughter, Mrs. Guy Fletcher, and family.

The Hill Birthday club met with Mrs. F. C. Come last Saturday.

R. A. Huse and family of Windsor spent Sunday here.

Mr. and Mrs. Oscar Colburn, the Mrs. Cones and Nettie Ashline visited friends in Washington last Thursday.

Mr. and Mrs. H. A. Fletcher visited their son in West Brookfield last week.

Maurice Taft had the misfortune to cut his ankle quite badly last Saturday. Miss Vernie Smith had her tonsils removed recently at the sanatorium by Dr. Gifford.

## IT IS NOT TOO LATE TO PLANT

Radishes, String Beans, Beets, Onions, Potatoes and Many Other Kinds of Vegetables.

IT IS NOT TOO LATE TO PLANT  
Radishes Carrots Tomato plants  
String Beans Lettuce Cabbage plants  
Lima Beans Corn Cucumber plants  
Cucumbers Beets Parsley plants  
Melons Okra Parsnips  
Onions Squash Salsify  
Potatoes

There is still time in this section to grow vegetables, say specialists of the U. S. department of agriculture, but no time should be lost. If you have not already done so, plow your garden at once and get the crops in at the earliest possible moment.

If space is limited, select the crops the members of your family like best. Grow as many things as possible for winter use. Such vegetables as potatoes, onions, cabbage, carrots, and beets may be kept in their natural state for winter use, and should be included, therefore, in the garden.

There is yet time to grow any of the following: Beans, both lima and string, beets, cabbage (from plants), carrots, corn, cucumbers, eggplant (frolic plants), lettuce, melons, okra, parsley, parsnips, peppers (from plants), potatoes, radishes, salsify, squash, onion, and tomatoes (from plants).

The following cultural suggestions are made for the crops which may yet be planted with fair chances of success throughout most of the zone:

Beets.—Beets may be planted at any time from now on. The young, tender beets make fine greens, and every gardener should make an immediate planting, so there will be plenty to eat.

Squash.—Squash may be planted for hand cultivation, or 2 to 2½ feet apart for horse cultivation. The plants should be thinned to 4 to 5 inches apart in the row.

Cabbage.—Cabbage plants should be set out at once. Set the plants in rows 2 to 3 feet apart and 14 to 18 inches apart in the rows. Sixty-five to 90 plants are required for a hundred-foot row.

Carrots.—Sow the seed in rows 15 to 18 inches apart for hand cultivation or 2 to 2½ feet apart for horse cultivation. The plants should be thinned to 3 to 4 inches apart in the rows. One ounce of seed is sufficient for a hundred-foot row.

Lettuce.—Sow the seed in rows 15 to 18 inches apart. Thin the plants until they stand 6 to 10 inches apart. The young plants may be used for salad. A half-ounce of seed is sufficient for a hundred-foot row.

Plants from hotbeds or cold frames, if not already transplanted to the garden, should be placed there at once. Set in rows 14 to 18 inches apart and place plants 3 to 4 inches apart in the rows.

Parsnips.—The rows may be as close as 15 to 18 inches apart if hand cultivation is to be given. The soil must be fine and rich. One-half ounce of seed is ample for a hundred-foot row. Thin the plants until they stand 3 to 4 inches apart in the rows.

Radishes.—Sow the seed in rows 12 to 15 inches apart for hand cultivation. Have the soil fine. One ounce of seed is enough for a hundred-foot row.

Beans, string.—Plant in rows 2½ feet apart for either horse or hand cultivation, and 3 to 4 inches apart in the rows. A pint of seed is sufficient for a hundred-foot row. Make plantings at intervals of ten days up to the first of July.

Lima beans, pole.—Plant in hills 3 to 4 feet apart for horse or hand cultivation. A half pint of seed is sufficient for a hundred-foot row. Bush limas should be planted in rows 2½ feet apart for hand cultivation, or 3 feet apart for horse cultivation. Space the seeds 6 to 10 inches apart in the rows.

Cucumbers.—Plant 8 to 10 seeds in a hill, spacing the hills 5 feet apart each way, and thin to 2 or 3 plants, or sow the seed in rows 4 to 5 feet apart. When planted in rows, the plants should be about 15 inches apart, but the seed should be sowed much thicker, the plants being thinned later. A half-ounce of seed is sufficient for a hundred-foot row.

Squash.—The bush varieties should be planted in hills 4 feet apart each way, and the running varieties 8 to 10 feet apart each way. One-half ounce of seed is sufficient for a hundred-foot row of either the bush or running varieties.

Muskmelons.—The culture of the muskmelon is the same as the cucumber except that the plants are usually given more space. Plant 8 to 10 seeds in a hill, spacing the hills 6 feet apart each way. Another method is to sow in drills 6 feet apart and thin to single plants 18 to 24 inches apart.

Watermelons.—The culture of the watermelon is the same as the muskmelon, except that the plants require more

## SYMPOMS OF HER DISEASE

Backache, Sideache, Nervousness, Dizziness, Faintness, all Disappeared After the Woman's Medicine was Taken.

Kingfisher, Okla.—"For two years I suffered with a severe female trouble, was nervous, and had backache and a pain in my side most of the time. I had dizzy spells and was often so faint I could not walk across the floor. The doctor said I would have to have an operation. A friend asked me to try Lydia E. Pinkham's Vegetable Compound.

After taking ten bottles I am now well and strong, have no more pain, backache or dizzy spells. Everyone tells me how well I look and I tell them Lydia E. Pinkham's Vegetable Compound did it."

—Miss NINA SOUTHWICK, R. F. D. No. 4, Box 33, Kingfisher, Okla.

Every woman who suffers from female troubles, nervousness, backache or the blues should try Lydia E. Pinkham's Vegetable Compound as Mrs. Southwick did, or if they need free advice in regard to any annoying symptoms write to Lydia E. Pinkham Medicine Co. (Confidential), Lynn, Mass.

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## Topics of the Home and Household.

Strings for vines to climb on, if attached to nails three or four inches long that are pushed into the ground, will remain in place, as the head of the nail prevents the string from slipping off.

Brown slices of toast and scraps of bread in the oven, then roll and place in jars. When baking cookies three or four cups of the crumbs may be used in place of part of the flour called for in the recipe.

To make the porch attractive in summer, cover the backs of the chairs with heavy, unbleached muslin, which washes white in a short time. Cut the covers the shapes of the backs of the chairs, making them about two inches narrower at the bottom than at the top. Finish them with a two-inch hem all around, and tie them to the chairs with inch-wide tape sewed at the four corners of the cover. Cut the covers so carefully that when tied to the chair they will not be so large as to sag or wrinkle. Such covers protect the clothing, especially light bodices. Make covers of the same unbleached muslin for the porch pillows, as it stands dust and exposure better than cretonne. All the covers are easily laundered, and a porch with white furnishings presents a cool and inviting appearance.

Miss Eliza Edmunds of East Andover, N. H., has knitted and sent to New England Red Cross headquarters 67 bath cloths, which were sent to Paris for use of wounded soldiers in the hospitals.

Miss Edmunds will be 94 on June 24. She is nearly blind. She has received two letters from Red Cross officials telling how nicely the bath cloths were knitted.

"No Empty Cans."

"The slogan in every home this year should be 'no empty cans,'" declares a circular of the agricultural school of the Pennsylvania State college, which has launched a canning campaign among housewives of that state. This will be especially necessary if there should be a shortage of tin and glass cans, as has been predicted. Every homemaker should at this time take inventory of her supply of jars. She should know how many jars she has available, secure now a sufficient supply of rubbers, determine the condition of the tops of her Mason jars and order new ones if necessary. Odd sizes of jars and wide-mouth bottles may be used for jellies, jams, and preserves.

"Furthermore, every home maker should estimate at once the number of jars she will use for fruit and for vegetables and determine what fruits and vegetables shall be canned or dried. She should remember to plan for the foods that have the proper food value and which meet the body needs in food requirements.

"A minimum amount of pickles should be preserved, and crocks or similar vessels should be utilized for the purpose. The food value of pickles is not high, and they are rather indigestible. Only enough should be 'put up' to provide for a little variety and an occasional relish.

"Tomatoes are valuable in the diet, especially because of the acid and mineral salts they contain. But they are bulky, due to a large moisture content. To

save jars, reduce the bulk by boiling tomato pulp down.

"These vegetables and fruits which lend themselves to drying, should be especially considered. This is the time for the homemaker to determine approximately what disposition she will make of the fruits and vegetables—what varieties and in what proportions she will can and dry them, so that she may have an adequate and valuable supply for winter.

"It is not only possible but altogether probable that canning and drying foods will become popular home arts this season. Drying foods for family use means careful planning and more work for the housewife. It must be realized, however, that under present conditions the question is not what we want to do, but rather what we must do and what we may leave undone.

"Dried food will be especially valuable in the event of a shortage of jars or cans. It is less bulky and is more easily shipped if occasion arises.

"The food elements, so far as experimental knowledge shows, are practically unchanged in the process of drying. The moisture content is greatly decreased by evaporation. Even with this change, there is, pound for pound, a higher percentage of food material in dried than in fresh or canned vegetables or fruits.

"Drying somewhat changes the flavor of food. While some may not like the flavor of the dried product, it should be realized that at this time food values rather than likes and dislikes should be paramount.

"By alternating in the menu, fresh canned and dried food products, it is possible to have a varied diet with a greater saving of money and of food materials. Cherries, apples, peaches, greens, shell peas and beans, string beans, and corn are among the foods that may be dried."

—Dorothy Dexter.

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